

Black Bean Bandits

Makes: 6 Servings

Ingredients

3/4 cup sweet potato
1 1/3 cups canned black beans
1/2 cup Tomatoes, raw
1/2 cup cilantro
1/4 teaspoon Red or Cayenne Pepper
1 1/3 cups + **1 1/2 Tbsp** Ortega Mild Enchilada Sauce
7 1/4 6" Corn Tortillas
1 1/4 cups Reduced Fat Cheddar Cheese, shredded



Directions

1. Dice sweet potatoes into 1/4" pieces.
2. Place diced sweet potato in a stockpot of boiling water or a steamer for about 20 minutes or until tender.
3. Drain sweet potato and rinse with cool water.
4. Drain sweet potato again and place in a large mixing bowl.
5. Drain and rinse black beans.
6. Add drained black beans to the sweet potato in the bowl.
7. Wash tomatoes thoroughly.
8. Remove cores from tomatoes and chop into 1/4" pieces.
9. Add chopped tomatoes to sweet potato and black beans.
10. Wash cilantro thoroughly.
11. Roughly chop cilantro and add to sweet potato, black beans and tomato in bowl.
12. Add cayenne or red pepper to the bowl and stir to combine mixture thoroughly.

13. Coat the bottom of each rectangular 11x 7x 2" cooking dish (6 servings) with 1/3 of enchilada sauce.
14. Cover the bottom of each rectangular 11x 7x 2" dish evenly with 1/3 of tortillas. Set remaining tortillas aside.
15. Cover with 1/3 of the sweet potato and black bean mixture. Set remaining sweet potatoes and black bean mixture aside.
16. Sprinkle 1/3 of the shredded cheddar cheese on the sweet potato and black bean mixture.
17. Cover cheese with another 1/3 of enchilada sauce.
18. Cover sauce with another layer of 1/3 of the corn tortillas.
19. Cover tortillas with another layer of 1/3 of the sweet potato and black bean mixture.
20. Sprinkle another 1/3 of the shredded cheddar cheese on the sweet potato and black bean mixture.
21. Repeat layers one more time-- starting with enchilada sauce ending with shredder cheddar cheese.
22. Bake:
 - Conventional Oven: 350°F for 30 minutes.
 - Convection Oven: 325°F for 25 minutes.
23. Cut each cooking dish 2x3 for 6 servings.

Notes

Serving Size: 1 piece

CCP: Heat 165°F or higher for at least 15 seconds

CCP: Hold for hot service at 135°F or higher